

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	19 May 2	021	
	DAY	Month	YEAR
Requested by:	Kevin Vargas	s, Constituent Liaison	
1	NAME	Position	
Transmitted by:			
		ield Office Executive Review Unit	
	NAME	Position	
Were electronic files sent?			
YES ☑	$No \square$		
How many people are curre	ntly being coh	orted/quarantined due to sickne	ss?
Number of people currently	cohorted/quar	rantined due to sickness:	31
Forest Corner 20	T 7 A		
FORMAL COUNTS: 2.8	V. A.		
How many people were mos	st recently forr	mally counted in this facility?	
Number of people m	ost recently fo	rmally counted in the facility:	578
How many people formally	counted in this	s facility describe themselves as	the following gender?
Female: 35			
Male: 543			
Nonbinary: C)		
Prefer not to say:	0		

How many people formally counted in this	facility describe themselves as transgender?
Number of people that describe ther	
How many people have been brought into the	he facility this week?
Number of people brought into the f	facility this week: 22
How many people have left the facility this	week?
Number of people who left the facili	ity this week: 7
How many people and where did those who	o left the facility go?
Released into community: unknow	wn
Formally removed from the United .	States: unknown
Moved to other facility: unknow	vn
Other: unknow	vn
How many people are currently being house	ed in the Annex?
Number of people who are being ho	oused in the Annex: 202
Female: 35	
Male: 167	
Male: 167	
COVID-19 CONFIRMED CASES*:	This week: Total to date since March 30, 2020:
Positive Tests in GEO Facility:	34 527
ICE Detainees under COVID monitoring:	17 349
ICE Employees:	0 2
GEO Employees:	0 128
DOCUMENTS RECEIVED:	*See Supplemental Notes
Daily Kitchen Opening and Closing	
RECEIVED Daily Foods Production Service Rec	NOT RECEIVED □
Received ☑	Not Received □
Temperature Logs	
RECEIVED ☑	Not Received \square
Law and Leisure Library Logs	
RECEIVED ☑ Medical Staffing Update	Not Received □
RECEIVED ✓	Not Received \square

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on May 17, 2021. All population numbers current as of May 20, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of May 20, 2021:

- 1- Health Services Administrator
- 1- Medical Doctor
- 2- PAs
- *14 RNs
- *8 LPNs
- 2- Psychologist
- 1- Licensed Clinical Social Worker
- *4- Medical Records Clerks
- 1- X-ray Technician
- 4- Telepsychiatrists
- 2- Dentists (part-time; 40 hours/week total)
- 1- Dental Assistant

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

Logs provided for May 10, 2021- May 14, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to three detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

^{*}Change in staffing

COVID-19 UPDATES: Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive case this week, GEO staff and ICE staff. They have also reported 19 positive cases this week amongst the ICE detainees, and 15 cases amongst USMS detainees.
Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of May 21, 2021
Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of May 21, 2021
Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

ADULT CYCLE MENUS

These menus are proprletary and intended solely for the use of GEO Group Facilities. Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020		CYCLE 3 WEEK-AT-A-GLANC
	BREAKFAST	LUNCH	DINNER
MONDAY	Cinnamon Oatmeal	Sloppy Joe on Bun	Polish Sausage
	Turkey Ham	Potato Salad	Rice
	Pancakes	Carrots	Grilled Cabbage
	Syrup	Lettuce & Tomato Salad	Beans
	Margarine	Dressing	Roll
	Sugar	Onion	Margarine
	Coffee	Spice Cake w/ Icing	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	
TUESDAY	Dry Cereal	Taco Meat	Chicken Patty
	T-Sausage Gravy	Spanish Rice	Whipped Potatoes
	Diced Potatoes	Beans	Gravy
	Fruit	Salsa	Peas & Carrots
	Biscult / Margarine	Shredded Lettuce	Bread
	Sugar	Shredded Cheese	Margarine
	Coffee	Tortillas	Fruit Cobbler
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
WEDNESDAY	Oatmeal	Chopped BBQ Chicken	Fideo w/ Meat Sauce
	Turkey Sausage	Pinto Beans	Green Beans w/ Onions
	Pancakes	Potato Salad	Shredded Lettuce
	Syrup	Cole Slaw	Dressing
	Margarine	Margarine	Garlic Bread
	Sugar	Bun	Fruit
	Coffee	Yellow Cake / Choc Icing	Margarine
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
HURSDAY	Cream of Rice	Enchilada Casserole	Fajita Meat
	Turkey Sausage	Spanish Rice	Grilled Onions & Peppers
	Coffee Cake	Pinto Beans	Refried Beans
	Sugar	Salsa	Grilled Potatoes
	Coffee	Salad/Dressing	Salsa
	Milk 2 %	Combread	
	Margarine		Margarine
	Fresh Fruit	Margarine	Tortilla
	Ficon Fiuit	Baked Apple Crisp Fortified Sugar Free Tea	Fortified Sugar Free Beverage
RIDAY	Dry Cereal	Tuna Salad	Chili Mac
	Creamed Meat Gravy	Grilled Potatoes	Pinto Beans
	Fried Potatoes	Green Beans	Com Salad
	Biscuit	Cole Slaw	
	Margarine	Ketchup	Garden Salad / Dressing Roll
	Sugar	Bread / Margarine	
	Coffee	Brownie	Margarine
	Mik 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
ATURDAY	Oatmeal	Turkey, Sliced	A4 4) . 10
ATORDAT			Meatballs
	Scrambled Eggs	Vegetarian Beans	Mixed Vegetables
	Turkey Sausage	Corn Salad	Rice
	Gravy	Mustard	Lettuce Salad
	Biscult	Mayo	Dressing
	Margarine	Bread	Ketchup
	Sugar	Margarine	Roll
	Coffee	Cake w/ Icing	Margarine
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
UNDAY	Dry Cereal	Chicken Salad	Salisbury Steak w/ Gravy
	Scrambled Eggs w/ T-Ham	Potato Salad	Rice
	Salsa	Carrot & Celery Sticks	Carrots
	Cinnamon Roll	Green Beans	Beans
	Tortilla	Shredded Lettuce	Tortillas
	Sugar	Onion	Strawberry Cake
	Coffee	Bread	Fortified Sugar Free Beverage
	MHk 2 %	Fortified Sugar Free Tea	_

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER







OPENING and CLOSING CHECKLIST

Date: 5.16.2021				,	Time	: 6400 AI			<u> </u>	ľM_
Shift Checklist		Al		PN			Comm	ents		
		No	Yes	No	Yes					
All areas secure, no evidence of theft										
Workers reported to work, no open sores		1/	n_	1	/					
no skin infection	ons '		A	M	A				-	
no diarrhea	/			/						
Kitchen is in good general appearance			سرا	Š.	/					
All kitchen equipment operational & clear	1		E.ma		1					4.0
All tools and sharps inventoried			-							
All areas secure, lights out, exits locked					/					
DISH MACHIN	VE	Temperature				Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications		Breakfast				150	180			
and chemical agent used in Final Rinse		Lunch				155				
		D			er	155	186			
POT and PAN SIN	K	Tempe			e	Wash 110 °F+	Rinse 110 °F+		200 p)pm
Final Rinse Temps determined by chemical agent used				Break	fast	110	112		200	PPN
	4.70			Lunc	h	112	115		100	
(1)				Dinn	er	112	115	7	200	
FREEZER and WALK-1	IN	Te	mper	ature		Freezer 0°F	Walk-in	Wall	k-in 2	110
Record temperatures, Freezer and Walk-in	c l				AM	or below -10.3	35-40 °F 37⋅3		40 °F	
Record temperatures, Freezer and Walk-in					PM	-6.2	38.3	36	21.	
DRY STORAG		am no	rotur	e 45-8		Spice Room	Store Rm	00	8.4	
Record temperatures Dry Storage Areas		cimpe	atui		AM	68				
Record temperatures, Dry Storage Areas	+				PM	68	68			
the samparaments, Dig brotage (Meas	+				141	W 0	63		1	
Water Temps & Handwash Areas	\neg	AM		PM	1					
	10	5-120	°F	105-12	0 °F					
1 ,	11	0		120						

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

5-/7-202-1 DATE





OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	PN	M		Comme	ents		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		1							
Workers reported to work, no open sores	N.	A		/					
no skin infections	-/	74	N	A					
no diarrhea	1		/						
Kitchen is in good general appearance		V							
All kitchen equipment operational & clean		レ							
All tools and sharps inventoried		V							
All areas secure, lights out, exits locked				/					
DISH MACHINE	Temperature				Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications	Breakfast				150	180			
and chemical agent used in Final Rinse	Lunch				155	1860			
	Dinner				155	125			
POT and PAN SINK		eratur	e	Wash 110 °F+	Rinse 110	oF+	200	ppm	
Final Rinse Temps determined by chemical agent used			Break	fast	110	117			OPPV
			Lunc	h	112	115	66		MACH
			Dinn	er	110	115		200	
FREEZER and WALK-IN	Te	mper	ature		Freezer 0°F	Walk-in	Wal	k- n 2	1
					or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-10.5	36.4		7.41	
Record temperatures, Freezer and Walk-ins				PM_	-9.3	386	37	6	
DRY STORAGE	Tempe	eratur			Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	6-8	63			
Water Temps & Handwash Areas	AM 105-120		PN						
	103-120	J T	105-12	T US					

Signature, Cook Supervisor (AM)

05-15-21 DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





OPENING and CLOSING CHECKLIST

Date: 5-14-2					: 0400 AM	A Time	e: D	301	PM
Shift Checklist	_	M		M		Comme	ents		
	No	Yes	No	Yes					
All areas secure, no evidence of theft									
Workers reported to work, no open sores									
no skin infections									
no diarrhea									
Kitchen is in good general appearance		-		1					
All kitchen equipment operational & clean		1		1					
All tools and sharps inventoried		1		1					
All areas secure, lights out, exits locked				/					
DISH MACHINE	Temperature			Wash 150+	Rinse 18	30+			
Temperature according to manufacturer's specifications	Breakfast			131	180				
and chemical agent used in Final Rinse	Lunch			152	184				
	Dinner				150	185			
POT and PAN SINK	,	Тетр	eratur	·e	Wash 110 °F+	Rinse 110		200 p	ma
Final Rinse Temps determined by chemical agent used			Break	fast	112_	1(1		200ppm	
			Lune	ch	120	125		Looppin	
			Dinn	er	(1)	112	_		Pom
FREEZER and WALK-IN	Те	emper	ature		Freezer 0°F	Walk-in		k-in 2	1
Record temperatures, Freezer and Walk-ins				A 3 /	or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins				AM	-10.6	36.4	36	3	
DRY STORAGE	Tomas	4	45 (PM	~7.5	38.3	3	1.4	
Record temperatures Dry Storage Areas	Tempe	eratur			Spice Room	Store Rm			
Record temperatures, Dry Storage Areas				AM					
Record temperatures, Dry Storage Areas				PM	68	6-3			
Water Temps & Handwash Areas	AM		PN	1			-		
	105-120	o °F	105-12						
	liO		120						

05-14-21 DATE

Signature, Cook Supervisor (PM)

5.17.201 DATE

FOOD SERVICE MANAGER





OPENING and CLOSING CHECKLIST

Date: 5 / 13 / 2021 Shift Checklist	AM		PM		:0230 AN	A Time		100-	111
Sinit Checklist	No	Yes	No	Yes		Comme	nts		
All areas secure, no evidence of theft	140	res	110	res					
Workers reported to work, no open sores		/	No.	13. 加西					
no skin infections	\rightarrow		N	1					
no diarrhea		/	1	H					
	/			~					
Kitchen is in good general appearance		X		7					
All kitchen equipment operational & clean All tools and sharps inventoried			-	I,					
All areas secure, lights out, exits locked			-	7					
	S Marie III		<u> </u>	Y	TT 1 4 50				
DISH MACHINE Temperature according to manufacturer's specifications					Wash 150+	Rinse 18			
and chemical agent used in Final Rinse	Breakfast				156	182	_		
and cherincal agent used in Final Rinse	Lunch				154	181			
	Dinner				156	181			
POT and PAN SINK	Temperatur			'e	Wash 110 °F+	Rinse 110 °F+		200 ppm	
Final Rinse Temps determined by chemical agent used			Break	fast	112	112	2	200	مورأتا
			Lun	ch	114	115		200	2PM
			Dinn	er	174	115	- 1		Ren
FREEZER and WALK-IN	Те	mper	ature		Freezer 0°F	Walk-in	Wal	k-in 2	How
					or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-7.8	36.9	3	8.5	
Record temperatures, Freezer and Walk-ins				PM	-8.40	38.6		2.5	
DRY STORAGE	Tempe	ratur	e 45-8	80 °F	Spice Room	Store Rm		0.2.4	
Record temperatures Dry Storage Areas				AM	66	67			
Record temperatures, Dry Storage Areas				PM	68	63			
Water Temps & Handwash Areas	AM		PN	1					
	105-120		105-12	20 °F					
	110)	111						

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





OPENING and CLOSING CHECKLIST

Date: 05-12- Z (Shift Checklist	A]	M	PN	M		Comme	ents		
	No	Yes	No	Yes					
All areas secure, no evidence of theft									
Workers reported to work, no open sores	A /	/_	1						
no skin infections	14	A	N	1					
no diarrhea			/	- 1					
Kitchen is in good general appearance	/	X		Y					
All kitchen equipment operational & clean		15		7					
All tools and sharps inventoried		×		4					
All areas secure, lights out, exits locked				7					
DISH MACHINE	Temperature				Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications	Breakfast				150	181			
and chemical agent used in Final Rinse	Lunch				154	18			
	Dinner				1540	185	_		
POT and PAN SINK	J	Temperature			Wash 110 °F+	Rinse 110		200 pp	m
Final Rinse Temps determined by chemical agent used			Break	fast	110	110		200	
			Lunc	h	1/3	114		ZCOV	On
			Dinn	er	113	1114		LOOPP	1
FREEZER and WALK-IN	Te	mner	ature		Freezer 0°F	Walk-in	Walk	-in 2	12
					or below	35-40 °F	35-4	0 °F	
Record temperatures, Freezer and Walk-ins				AM	-74	37.8	38.	2	
Record temperatures, Freezer and Walk-ins				PM	-6.3	38.6	38 -	İ	
DRY STORAGE	Tempe	ratur	e 45-8	30 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	68	63			
Water Towns & Hondrook Asses	AXA			_					
Water Temps & Handwash Areas	AM 105-120		PN 105-12						

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

5.13.2021

FOOD SERVICE MANAGER





Secure Services Int

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	PN		0330 AN	Comme			
Simt Ondamot	No	Yes	No	Yes					
All areas secure, no evidence of theft		/							
Workers reported to work, no open sores				/					
no skin infections			N	A					
no diarrhea		/	/						
Kitchen is in good general appearance		X		X					
All kitchen equipment operational & clean		×		×					
All tools and sharps inventoried		L		×					
All areas secure, lights out, exits locked				X					
DISH MACHINE	Temperature			·e	Wash 150+	Rinse 18			
Temperature according to manufacturer's specifications	Breakfast				157.9	186.9	300		137
and chemical agent used in Final Rinse	Lunch					181		1	
	Lunch 150 181 Dinner 155 164								
POT and PAN SINK	,	Temperatu			Wash 110 °F+	Rinse 110 °F+		200 p	pm
Final Rinse Temps determined by chemical agent used			Breakfast		113	117.		2009	am
			Lun	ch	110	110		200	ppp
			Dinner		14	(1)		200	PPM
FREEZER and WALK-IN	To	emper	ature		Freezer 0°F or below			lk-in 2 -40 °F	
Record temperatures, Freezer and Walk-ins				AM	-7.9	3914			
Record temperatures, Freezer and Walk-ins				PM	-7.7	39.4	3	8.7	
DRY STORAGE	Temp	eratui	re 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	66	66			
Record temperatures, Dry Storage Areas				PM	65	Cer			
Water Temps & Handwash Areas	AN 105-12		PN 105-1						
						I .	V.		

2Han	5/11/200
Signature, Cook Supervisor (AM)	DATI
$\leq tb$	
FOOD SERVICE MANAGER	DATE

Signature, Cook Supervisor (PM)





OPENING and CLOSING CHECKLIST

Date: 5.10.2021	1				: 0400 AT				PM
Shift Checklist	Al		PN			Comme	ents		
	No	Yes	No	Yes					
All areas secure, no evidence of theft	- A								
Workers reported to work, no open sores	M	1	1	1					
no skin infections	'/	1	1	N					
no diarrhea	/		/						
Kitchen is in good general appearance		1	0	×					
All kitchen equipment operational & clean		1		×					
All tools and sharps inventoried		L		×					
All areas secure, lights out, exits locked				4					
DISH MACHINE	Temperature				Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications	Breakfast				150	180			
and chemical agent used in Final Rinse	Lunch				153	181			
	Dinner				154	194			
POT and PAN SINK	7	empe	eratur	e	Wash 110 °F+	Rinse 110 °F+		200 p	opm
Final Rinse Temps determined by chemical agent used			Breakt	ast	110	112			offi
			Lunc	h	114	116		2000	The
			Dinn	er	110	110		200	MAG
FREEZER and WALK-IN	Te	mpera	ature		Freezer 0°F	Walk-in	Wal	k-in 2	1
					or below	35-40 °F	35-4	40 °F	
Record temperatures, Freezer and Walk-ins				AM	-10.5	37.4		1.3	
Record temperatures, Freezer and Walk-ins				PM	-6.4	39.0	3	7.01	
DRY STORAGE	Tempe	ratur	e 45-8	0 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	(68	68			
Record temperatures, Dry Storage Areas	PM				65	GU			
Water Temps & Handwash Areas	AM		PM	1					
The second secon									
4)	105-120	°F]	105-12	20 °F					

Signature, Cook Supérv sor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

	Temperatura °p		
A-1 A-2 A-3 ,A-4	71.60 72.22 70.31 71.71		
B-1 B-2 B-3 B-4	71.21 73.61 71.71 71.71		
C-1 C-2 C-3 C-4	72.50 71.41 70.00 71.71		
E-1 E-2	73.01 72.02		
	72.22		
ISOLATION	71.21		
PATIENT ROOM	70.90		
I'ITAKE/RECEIVING	71.60		



Monday, May 17, 2021 North Building Temperature Log

195 Aurora Detention Center 3130 Oakland St. Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower
5-17-21	A-1		107.4						
	A-2		107.4						
	A-3		107.4						
	A-4		107.4						
	B-1		107.7						
	B-2		107.7						
	В-3		107.6						
	B-4		107.7						
	C-1		108,0						
	C-2		108.0						
	C-3		108.1						
	C-4		108.1						
	D-1		b7.3				N/A	N/A	N/A
	D-2	!					N/A	N/A	N/A
	E-1		107.3				N/A	N/A	N/A
	E-2		107.2						
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A
PRINT: _ Write Legib		an Hyn	Son		SIGN:	M			
Medical Sho	owers Tem	perature	Log						
			Name:				Date:		
ROOM									
				=0.4	500	522		Tub Room	
542	540	538	536	534	523	3		A GO ICOOM	
542	540	538	536	534	523	322		Tub Room	
542	540	538	536	534	543	3		A CONTROL	



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Monday, May 17, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
5-17-2	South-A	72.7	104,0		
1	South-B	72.1	104.0		
	South-C	73.3	104.1		
	South-D	73.9	104.2		
	South-E	74,1	104,2		
	South-F	73.7	104.1		
	South-G	73,5	104,2		
	South-L	72,7	104.2		
	South-M	729	104.2		
	South-N	72.9	104.0		
	South-X	70.9	104.1		
	South-Y	726	104,1		
	South-Z	unocupe	d		
	South SMU	70,6	104,9		
	South SM - Shower 3				
	MED ISO- Room 1	N/A		N/A	N/A
	MED ISO- Room 2	N/A		N/A	N/A
	MED ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

PRINT: Seyr Hanson SIGN:	
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Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer